

## Corvina Veronese IGT "Corte Agnella"

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**Region.** Valpolicella, Verona, Veneto.



**Vineyards.** Hilly sunny side vineyards of Marano di Valpolicella. Exposition south-west at 300 mt. o.s.l., red calcareous-eocenic soil.



**Grapes.** Best hand selected Corvina Veronese grapes.



**Vinification.** Soft pressing, fermentation at controlled temperature and maceration for 10 days.



**Ageing.** Refined in inox tanks and few months in bottle.



**Tasting Notes.** Deep ruby garnet red colour. Bouquet of cherry and distinctive spicy notes. Velvety, soft taste, very persistent, with a pleasant finish of oak and cherries aromas.



**Analysis.** Alcohol 13,2% Vol; Total acidity 5,6 g/l; Residual sugar 5,7 g/l; Dry extract 28 g/l.



**Food Pairings.** Ideal with pasta dishes, chicken, beef meats, game and cheeses. Recommended drinking temperature 16 - 17 °C.



**Bottle.** "Madleine" 750 ml (in box of 6 btl.)

